



August 2-8 National Farmers Market Week



UNITED STATES
DEPARTMENT OF AGRICULTURE
Office of the Secretary
Washington, D.C. 20250

NATIONAL FARMERS MARKET WEEK August 2-8, 2015

By the Secretary of Agriculture of the United States of America

A PROCLAMATION

WHEREAS farmers markets are important outlets for agricultural producers nationwide, providing them with increased opportunities to meet consumer demand for a variety of fresh, affordable, convenient, and healthful products sold directly from the farm; and


WHEREAS farmers markets play a key role in developing local and regional food systems that support the sustainability of family farms, revitalize rural communities, and provide opportunities for farmers and consumers to interact; and

WHEREAS farmers markets increasingly offer electronic benefits transfer technology for use by Supplemental Nutrition Assistance Program recipients in redeeming their benefits and also offer opportunities for low-income women, infants, and children and seniors participating in the WIC and Senior Farmers' Market Nutrition Programs, respectively, to redeem their benefits; and

WHEREAS the U.S. Department of Agriculture recognizes the myriad benefits of farmers markets for producers and consumers and is fully committed to supporting farmers markets' continued success through grants, technical assistance, directories, and more;

NOW, THEREFORE, to further awareness of farmers markets' contributions to American life, I, Thomas J. Vilsack, Secretary of the U.S. Department of Agriculture, do hereby proclaim the week of August 2-8, 2015, as National Farmers Market Week. I encourage the American people to celebrate farmers markets with appropriate observances and activities.

IN WITNESS WHEREOF, I have hereunto set my hand this 10th day of June 2015, the two-hundred thirty-ninth year of the Independence of the United States of America.


THOMAS J. VILSACK
Secretary

August Schedule

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Celebrate Farmers Market Week

Special events are being held around the country to celebrate National Farmers Market Week. USDA's Agricultural Marketing Service (AMS) Administrator Anne Alonzo will kick off National Farmers Market Week on Saturday, August 1, 2015, at the Santa Fe Farmers Market in New Mexico. USDA will also host a special event the USDA Farmers Market on Friday, August 7th, held just outside the USDA Headquarters in Washington, DC.

The USDA will use social media to promote the week as well with the #FarmMktWk and follow us on Twitter @USDA_AMS. Let me encourage our faithful customers to use #ShillFarmMkt and show your support for our outstanding market and great vendors. You could also purchase something at the market in a show of solidarity. ☺

Market Flash

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August is National Peach Month

In honor of national peach month I sought a joke about peaches to lighten your day. I was amazed at the amount of inappropriate peach humor. After struggling through several of them I came across this somewhat acceptable offering. Enjoy.

The leader of a small church enjoyed a drink now and then, but his passion was for peach brandy. One of his congregants would make him a bottle each Christmas. One year, when the minister went to visit his friend, hoping for his usual Christmas present, he was not disappointed, but his friend told him that he had to thank him for the peach brandy from the pulpit the next Sunday. In his haste to get the bottle, the minister hurriedly agreed and left. So the next Sunday the minister suddenly remembered that he had to make a public announcement that he was being supplied alcohol from a member of the church. That morning, his friend sat in the church with a grin on his face, waiting to see the minister's embarrassment. The minister climbed into the pulpit and said, "Before we begin, I have an announcement. I would very much like to thank my friend, Joe, for his kind gift of peaches... and for the spirit in which they were given!"

Support Your Local Farmers Markets

While we hope to see you every Tuesday afternoon during the season there are other Farmers Markets in the area which need your support.

You will find many of our vendors at these fine markets as well.

Wednesday: [Blythewood Market](#)

Thursday: [Lake Carolina](#)

Saturday: [Kershaw Market](#)

Saturday: [Soda City Market](#)

July 28th Market Photos



The Sandhill Farmers Market... where fun, food, and community come together.

Gardening Tips

Butterfly Gardens

Unless you're a card carrying Lepidopterophobe, you probably love the colorful and majestic butterflies that grace our gardens. Some of you may even wish to build a special garden to encourage their presence. Here is how, courtesy of Clemson's HGIC.

1. Where should I locate the butterfly garden?

Butterflies generally feed only in sunny areas, so establish the butterfly garden in areas that get full sun from midmorning to the middle of the afternoon. A minimum of at least six hours of sun is recommended.

2. What will I need to add to the landscape to attract butterflies?

In planning a garden to attract butterflies, it's important to choose plants that will provide food for the larvae and also nectar plants for the adults. There are four stages in a butterfly's life cycle: egg, larva, pupa, and adult. It is important to provide plants for each stage of the life cycle.

Provide a water source in a shallow birdbath with sand at the bottom. Keep the sand damp, but do not overfill as butterflies cannot land in open water. In nature, you will see butterflies gathering around mud puddles which supply not only water, but natural salts and nutrients in the soil that butterflies require to encourage breeding. This is known as "puddling."

Placing flat rocks in the sun throughout the garden provides a place for the butterflies to land and soak up much needed heat from the warm stone.



[Read the entire article by selecting here.](#)



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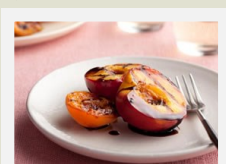


Grilled Stone Fruit

- ◆ 4 tablespoons unsalted butter, melted
- ◆ ½ Teaspoon pure vanilla extract
- ◆ 2 peaches, pitted and halved
- ◆ 2 Nectarines, pitted and halved
- ◆ 2 Plums pitted and halved
- ◆ 1 Tablespoon of sugar
- ◆ 1 Bunch of fresh mint for garnish
- ◆ Vanilla ice cream (optional) for serving

Preheat a well oiled grill to medium.

Combine the melted butter and vanilla extract: lightly brush it over the cut sides of the fruit. Place fruit on a plate and sprinkle lightly with sugar. Place the fruit, cut side down, on the grill for EXACTLY four minutes. Carefully remove to a serving plate with a spatula and arrange decoratively. Garnish with a big bunch of mint in the center of the platter and serve with ice cream, if desired



[Courtesy of the SC Peach Council](#)

See how many of these ingredients you can find at the Sandhill Farmers Market!

Our Market Supporters: [AgSouth Farm Credit](#), [Columbia NE Kiwanis](#), [Spring Valley Rotary Club](#),

Listing of 2015 Farmers Market Vendors

The Sandhill Farmers Market is fortunate to have the participation of so many quality vendors. Their selections run the gamut from fresh produce, fruits, seafood, wood crafts, fabric crafts, baked good, plants, shrubbery, natural personal care products, prepared foods and more. Some vendors are with us for the entire 30 week season, some for half of the season and others on a week to week basis. Following you will find a listing of the hard working entrepreneurs waiting to greet you. All of those in ***bold italics*** have links built in. Please note that not all vendors are able to participate in every market.

Name
<i><u>Asya's Organic Farms</u></i>
Isom's Delights
<i><u>The Peanut Man</u></i>
<i><u>The Crescent Olive</u></i>
<i><u>Mercer House Estate Winery</u></i>
Junior Chefs
AAA Greenthumb
Martin Farms Produce
<i><u>Erbe</u></i>
Paparazzi Jewelry
<i><u>The Belgian Waffle Truck</u></i>
Bee My Honey
<i><u>Chill Out Pops</u></i>
Lexington Shades of Green
Penny's Quilts and Gifts
<i><u>Lane Specialty Gardens</u></i>
<i><u>Sunny Cedars Farm</u></i>
CSD Enterprises
The Veggie Patch
It's My Sister's Fault
<i><u>January Remington</u></i>

Name
<i><u>Southern Sky Yoga</u></i>
<i><u>Leesville Aquaponics</u></i>
<i><u>Trail Ridge Farm and Dairy</u></i>
Ms. Zessie's Specialties
<i><u>Jamerry Nails</u></i>
<i><u>Palmetto Polar Snow</u></i>
<i><u>Doswell Farm</u></i>
<i><u>Chi Design</u></i>
<i><u>Livingston Farms</u></i>
Ashley's
<i><u>Old McCaskill's Farm</u></i>
The Bird Man
<i><u>Nanna's Naturals</u></i>
Conyer's Farms of Kingstree
<i><u>Company of OHS</u></i>
<i><u>The Shrimp Guy</u></i>
<i><u>Boutique Poulet</u></i>
Bradham Farms
Judith's Hands
Lem's Farm Shop
Cakes and More by Angela



<i><u>Congaree Milling</u></i>	<i><u>McCurley Farms</u></i>
3G's	<i><u>Penny's Naturals</u></i>

Each week we talk with perspective vendors interested in participating at the Sandhill Farmers Market. If you would like to become a vendor please visit our [market page](#) and view the vendor information along with the vendor application found in the right hand navigation pane.

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